

Podere
BRIZIO



ROSSO DI MONTALCINO
DOC 2022 - ORGANIC WINE



NOTES

Variety: 100% Sangiovese

Aging: 12 months

Alcohol content: 14% Vol.

Serve at: 18° C

IN THE VINEYARD

Altitude: 330 - 350 m above sea level

Aspect: south, southwest

Soil composition: marine-origin sandy silty soils on top of marl and limestone.

IN THE CELLAR

A fruity, refreshing and elegant wine. Traditionally made with a spontaneous fermentation using native yeast. The wine is aged in 54 HL untoasted French oak barrels for 12 months. Refined in bottle for 3 months minimum. Intense aromas with notes of ripe red fruit, tobacco, leather, pepper and aromatic herbs. Full-bodied wine with a great acidity and long finish.